

The Autumn Table

NV Vouvray, Château Moncontour, Brut, Loire Valley, France

Snacks

Duck liver parfait, Moroccan spice, muscat grapes

Comte gougères, mushroom ketchup

La Chapelle Oscietra royal caviar 30gr £68

Selection of artisanal bread, Picual extra virgin olive oil 6.5

To Start

Cornish charred mackerel, kimchi water, whipped feta

Dorset crab raviolo, charred fennel, beurre blanc (£15 Supplement)

Mains

Slow cooked venison, juniper berries, radicchio, bagna cauda

Grass fed Dedham Vale aged beef, fried oyster, miso aubergine
(£20 Supplement)

Desserts

Caramelized Delica pumpkin & clementine tart, roasted white chocolate gelato

Baba au tiramisu – ideal to share between two (£14 supplement)

Selection of Farmhouse cheese, house chutney, celery, crackers

1 piece 9 / 2 pieces 16 / 3 pieces 22

Menu £49pp for 5 courses

add selected Classic wine pairing for £41 or Sommelier wine pairing for £66

VAT is included, 15% discretionary service will be added to your bill
Game dishes may contain lead shot & bones, Crab dishes may contain shell
Please let the manager know of any allergies or dietary requirements.